

"Pop's Potatoes"

Roasted Potatoes

Makes: 24 or 48 servings

24 Servings

48 Servings

Ingredients	Weight	Measure	Weight	Measure
Russet potatoes, medium		10		20
Olive oil		6 Tbsp		12 Tbsp
Black pepper		2 Tbsp		1/4 cup
Paprika		2 Tbsp		1/4 cup
Onion powder		3 Tbsp		6 Tbsp
Parsley		4 tsp		8 tsp

Directions

1. Preheat oven to 400 degrees F.
2. Scrub potatoes well under cold water. Pat dry.
3. Cut potatoes into slices or small chunks. Drizzle oil onto potatoes. Add pepper, paprika, onion powder, and parsley. Toss in bowl to coat.
4. Place on pan and bake in oven for about 20 minutes. Potatoes will be done when they are golden brown.
5. Serve 1/4 cup per serving.

Notes

Serving Tips:

Baking potatoes still makes them finger foods but without all the added fat of frying. This recipe can also be made with sweet potatoes.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	75	
Total Fat	2 g	
Protein	2 g	
Carbohydrates	13 g	
Dietary Fiber	2 g	
Saturated Fat	0 g	
Sodium	5 mg	